

WHAT IS CLAIMED IS:

1. A method for treating meat products, in particular slaughtered poultry or parts thereof, comprising:
 - a. conveying meat products with a conveyor means along a conveyor path past an additive treatment means;
 - b. using the additive treatment means, treating each meat product with at least one additive adapted for the meat product.
2. The method of claim 1, wherein the additive treatment means comprises at least one additive-emitting jet and wherein during additive treating the at least one additive-emitting jet is directed at the meat product to apply the additive to an outer surface of the meat product.
3. The method of claim 2, wherein the conveyor means orients the meat product with respect to the at least one additive-emitting jet.
4. The method of claim 1, further comprising observing one or more parameters of each meat product prior to additive treating.
5. The method of claim 1, wherein only selected areas of the meat product are treated with the additive.
6. The method of claim 1, further comprising observing each meat product to identify at least one area of the meat product to subject to additive treating.
7. The method of claim 2, wherein only selected areas of the meat product are treated with the additive and wherein the remaining, non-selected areas of the meat product are shielded from the additive.
8. The method of claim 1, further comprising treating the meat product with a pre-treatment prior to additive treating, wherein the pre-treatment is adapted for the meat product.

9. The method of claim 8, wherein the pre-treatment comprises an adhesive agent to facilitate adhesion of the additive applied during additive treating to the outer surface of the meat product.
10. The method of claim 9, wherein the pre-treatment comprises fat.
11. The method of claim 1, wherein additive treating comprises applying a plurality of additives to the meat product to form an additive mixture on the meat product.
12. The method of claim 1, wherein additive treating comprises at least one additive penetrating the meat product to a penetration depth.
13. The method of claim 12, further comprising observing at least one parameter of each meat product prior to additive treating, wherein the additive treatment means uses the observed parameter to determine the penetration depth.
14. The method of claim 1, wherein the additive treating means comprises at least one high-pressure jet nozzle for emitting at least one powerful jet of liquid additive to penetrate into the meat product.
15. The method of claim 12, wherein at least a part of the meat product is not penetrated during additive treating.
16. The method of claim 1, wherein the conveyor means orients the meat product with respect to the additive treating means.
17. The method of claim 1, further comprising treating the meat product with an after-treatment subsequent to additive treating, wherein the after-treatment is adapted for the meat product.
18. The method of claim 17, wherein the after-treatment comprises massaging the meat product.
19. The method of claim 17, wherein the after-treatment comprises subjecting the meat product to sound waves.

20. The method of claim 1, wherein additive treating comprises packaging the meat product in a packaging material which is provided with additives.
21. The method of claim 1, wherein additive treating comprises a closable additive-treatment chamber housing the additive and the method further comprises positioning the meat product in the chamber.
22. The method of claim 1, wherein the additive treatment means comprises an intermediate substrate applied with the additive and the method further comprises bringing the meat product into contact with the intermediate substrate.
23. The method of claim 22, wherein the intermediate substrate comprises a plastic film.
24. The method of claim 1, further comprising analyzing the food product with an analyzing means after additive treating and obtaining a result and treating the food product with additional additive if the result is unsatisfactory.
25. The method of claim 24, wherein the analyzing means comprises a camera.
26. The method of claim 24, wherein the additional additive is supplied by an additional additive treatment means.
27. A method for treating a meat product comprising treating a meat product with an additive using an electrostatic additive treating means, wherein the electrostatic additive treating means creates a voltage difference between the meat product and the additive and emits the additive towards the meat product to be treated.
28. A method for treating a meat product comprising detecting at least one dimension of a meat product and injecting the meat product with at least one additive using an additive injection means, wherein the meat product is held in position relative to the additive injection means and wherein the additive injection means comprises at least one movable injection needle, wherein the needle penetrates the meat product at a predetermined penetration depth dependent upon at least the at least one detected dimension.
29. A method for treating a meat product from a slaughtered animal, comprising injecting the meat product with fat of the slaughtered animal using an additive

injection means, wherein the meat product is held in position relative to the additive injection means.

30. A device for treating meat products, in particular poultry and parts thereof, comprising:

- a. a conveyor device having a plurality of meat-product holders which are displaceable along a track, wherein the meat-product holders securely hold the meat products; and
- b. additive-adding means for adding at least one additive to the meat products, wherein the additive-adding means are arranged along the track and subject the meat products held by the meat-product holders to an additive-adding treatment adapted for the meat products.

31. The device of claim 30, further comprising detection means for observing at least one parameter of a meat product relevant to the additive-adding treatment before the additive is added to the meat product by the additive-adding means.

32. The device of claim 31, wherein the detection means comprises a weigher for weighing the meat product.

33. The device of claim 31, wherein the detection means comprises a camera for detecting the external shape and dimensions of the meat product.

34. The device of claim 30, further comprising adhesive-layer-application means for applying an adhesive layer to at least selected portions of the meat product onto which the additive is subsequently applied by the additive-adding means.

35. The device of claim 30, wherein the additive-adding means electrostatically applies the at least one additive to the meat product.

36. The device of claim 30, wherein the additive-adding means comprises penetration means for penetrating the meat product to a penetration depth.

37. The device of claim 36, further comprising detection means for observing at least one parameter of the meat product and wherein the additive-adding means uses the at least one observed parameter to determine the penetration depth.

38. The device of claim 30, wherein the conveyor device orients the meat products with respect to the additive-adding means.
39. The device of claim 30, wherein the additive-adding means comprises an intermediate substrate applied with the additive and wherein the meat products contact the intermediate substrate to apply the additive to the meat products.
40. The device of claim 30, wherein the additive-adding means comprises packaging material containing the additive and wherein the meat products are packaged in the packaging material to contact the additive.
41. The device of claim 40, wherein the additive-adding means electrostatically applies the additive to the packaging material.
42. The device of claim 40, wherein the packaging material comprises a film and wherein the device further comprises film-supply means.
43. A meat product packaged in packaging material, wherein the packaging material comprises at least one additive that is transferred to the meat product when the meat product contacts the packaging material.
44. The meat product of claim 43, wherein the additive influences the flavor of the meat product.
45. A packaging material for meat products, wherein the packaging material comprises at least one additive that is transferable to the meat products when the meat products are packaged in the packaging material.
46. The packaging material of claim 45, wherein the material comprises a plastic film.
47. The packaging material of claim 45, wherein the at least one additive is electrostatically applied to the packaging materials.